

MEL'S MAC & CHEESE

- 1 LB Elbow Macaroni cooked
- ½ stick unsalted butter
- ¼ cup flour
- 2 eggs
- 1 onion finally chopped
- 1 cup of milk
- 2 cups shredded cheddar cheese
- 1 cup shredded Swiss cheese
- 1 beaten egg

In a 3 quart sauce pan sauté onions in butter until brown. Add the flour and form a roux. Add the milk and a 1 cup of cheddar cheese add the cheese slowly so it melts. Add the Swiss cheese. Place the cooked pasta in a greased baking dish lined with parchment paper and combine with the cheese sauce. Make sure all of the Pasta is coated. Add the beaten egg and mix thoroughly. Sprinkle the last cup of cheddar cheese on top and bake until brown and bubbly 350 for about an hour. Let cool for about 15 minutes before serving.

I like to add sautéed mushrooms and lobster to my cheese sauce. If adding lobster used lobster that is undercooked so that does not get tough while baking. I also like to add some diced chili pepper to give it a little kick.